

# LOUNGE BAR - FOOD SHARING

## SMALL BITES

Squid (G) crispy, shichimi mayonnaise	22 €
Crispy Nobashi shrimps (4pc) (G,L) shiso, sweet and sour mousseline, Timut pepper, citrus fruits	26 €
Brussels seaweed waffles - Dauricus caviar (G,L) oyster cream, dill, lime	58 €
Smash gyros lamb (G,L) zaatar, tzatziki, relish, bubu arare	26 €

## OUR CRISPY RICE

Crispy rice - Smoked eel (4pc) (G) goose liver, miso, nori, sesame bonito	38 €
Crispy rice - Avocado (4pc) (G) shichimi, tomato	30 €
Crispy rice - Wagyu beef (4pc) (G) daikon, chilli mayonnaise, garlic	34 €
Crispy rice - Dry aged beet (4pc) (G) fermented bean, red shiso, sesame	30 €

## TO START

Salad of Peking duck (G) Citrusfruit, pomegranate, mango, passionfruit, hoisin	36 €
Sashimi served on ice (2 pc of each) yellowtail, Bømlø salmon, tuna, langoustine, scallops	68 €
Saku tuna tamarind vinaigrette, tobiko egg, fennel, cucumber, chives chlorophyll	42 €
Dry aged Wagyu beef (G,L) carpaccio, parmesan, rocket, caper leaves	38 €
Bao bread (2pc) (G) beef chuck, black truffle, celeriac	38 €
Arctic char gyoza (4pc) (G, L) black truffle, parmesan, leek umami	48 €
Red king crab from the Barents Sea (L) beurre blanc, Malabar pepper	69 €
Scallops (4pc) - Dauricus caviar 10gr / 30gr (L) steamed in shell with seaweed, lettuce, cress	68 € / 98 €

G : Gluten  
L : Lactose

## TO CONTINUE

Red tuna tartare "Américain" style "Sea Grill" style, French fries, sucrine lettuce	68 €
Skrei (L) peanut butter, leek, Dauricus caviar	66 €
Steamed sea bass, "perle blanche" oysters (G) saké bouillon, soy, fried garlic, coriander, spring onion	68 €
Mini burgers - Sweetbread (min. 2 pieces) (G,L) lobster béarnaise, French fries	32 €/piece
Spare ribs plum sauce peanuts, sesame, spring onion	44 €
Candied lamb shoulder (2 pers) (G) zaatar, hummus, bubu arare, gyros, smoked eggplant	76 €
Black Angus rib steak (400 gr) (2pers) (L) whisky flambée, potatoes and foie gras mousseline	112 €
Veal chop cordon bleu style (2pers) (G, L) wheat salad, garlic butter and herbs french fries	96 €

## DESSERTS

Dame blanche (L) Tahiti vanilla, bitter chocolate sauce	20 €
Chocolate soufflé (G, L) salted caramel ice cream, chouchoux, pecan	22 €
Marble cake as a French Toast (G, L) salted butter caramel, vanilla crème crue	22 €
Mini krapfen (G, L) vanilla diplomate, lemon vanilla marmalade, caramelized hazelnut	22 €
Blueberries pavlova (L) pine nuts, marigold, yoghurt ice cream	22 €

Do not hesitate to refer to our staff regarding the number of dishes we advise to order.